

## 50625 to 50634—Continued.

50632. *COFFEA EXCELSA* Cheval.

A species closely allied to *Coffea liberica*, but a stronger grower and apparently a better producer; the seeds, however, are smaller than that of the true Liberian coffee. It is apparently a plant which has considerable powers of thriving under very adverse conditions. Nearly 9 pounds of berries to a tree have been gathered from this variety. It prefers low situations, but may be planted up to 2,000 feet above sea level. They are large-leaved trees of vigorous growth.

Below is a table showing the weight (in kilograms) of berries of various coffees required to give 1 kilogram of marketable coffee:

*Coffea canephora* var. *sankuruensis*, 4.7; *C. canephora*, 3.8; *C. robusta* (Java), 3.8; *C. excelsa*, 5.5; *C. liberica*, 12; *C. dewevrei*, 8.3; *C. aruwimiensis*, 6.7. *C. excelsa* is found in the wild state in central Africa at altitudes of 2,200 feet in a climate which is dry for six months of the year and has a rainfall of at least 40 inches during the remaining six months. The temperature in summer is tropical, while in December and January it falls below 10° C. (50° F.) at night. This type does well in equatorial regions, has a satisfactory strength in caffeine, and though somewhat bitter it has an excellent flavor. In Tonking its growth has been remarkable and entirely free from insect and fungoid pests. The bean is small and uniform in size, and it is hoped to sell it in competition with Arabian coffee blended with Mocha. In appearance it is less luxuriant than *C. liberica*, though it is harder and earlier. This species is particularly robust in Java. It commences to flower in the second year and yields a crop of berries in the third year.

The value of the coffee approaches that of the Liberian coffee and amounts to about £20 per acre. The beans require particular care, since they are inclosed within a thin skin which must be completely removed before the highest prices can be obtained. (Adapted from *Bulletin of the Department of Agriculture, Trinidad and Tobago*, vol. 17, p. 62.)

50633. *COFFEA* sp.

Received as *Coffea wannirukula*, for which a place of publication has not yet been found.

50634. *ELAEIS GUINEENSIS* Jacq. Phœnicaceæ.

## Oil palm.

The trunk of the oil palm is from 15 to 25 meters in height and is crowned with a cluster of 25 to 30 pinnate leaves. In the center of this crown is the terminal bud, consisting of young leaves closely folded, the tissue of which is white and tender. This is the palm-cabbage which the natives use largely for food.

Incisions are made in the terminal part of the trunk, and often the tree is felled in order to prepare from the pith palm wine, a drink which is very much enjoyed by the natives. In certain regions of the Ivory Coast they cultivate this palm almost entirely for the wine and do not hesitate to sacrifice thousands of trees every year to obtain the palm must.

The tree does not begin to produce fruit until toward the fifth year. This fruit is more or less like an elongated and flattened plum. It grows in bunches, the weight of which varies, according to the variety and the country, between 5 and 12 or even 15 kilograms. The pericarp of the fruit is fleshy and fibrous and very rich in fatty matter, and from it the palm oil is extracted. When the pericarp is removed, the palm nut, which is very hard, remains, and this contains the kernel from which palm-nut oil is extracted.